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FOOD PATENTS

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ENGINEERING AND EQUIPMENT

405 **A novel method of enabling faster release of contents from soluble containers in aqueous and non-aqueous media**

SCITECH CENTRE

India 165 399 (October 1989)

The invention relates to a device for faster release of contents from a container filled with substance such as medicines, insecticides and water treatment chemicals. It comprises of a container made of water soluble material consisting of a body and a cap being provided atleast one peripheral hole. The holes in the body and the cap are in such a perfect alignment that a hole is made right through from the outside into the container for releasing the contents filled inside the container instantly.

406 **Process for leaching particulate solid materials**

EASTMAN KODAK CO.

United States 4 824 939 (1989)

407 **Time-temperature integrating indicator for monitoring the cooking process of packaged meats in the temperature range of 85-100 degrees Celsius.**

FRIGORIFICO RIO PLATENSE SAICI YF

United States 4 834 017 (1989)

408 **Food receptacle for microwave cooking**

JAMES RIVER CORP.

United States 4 825 025 (1989)

409 **Method of infusion extraction**

NATIONAL AERONATUCIS & SPACE ADMINISTRATION

United States 4 832 951 (1989)

410 An apparatus and method for processing biological raw material such as fruits and vegetables

NORZON MANAGEMENT LTD.

India 165 560 (November 1989)

The invention suggests an improved method and arrangement for processing biological products such as fruit and/or vegetables. The process comprises of supplying raw material into a collector; displacing it from the collector to a de-aeration stage; eliminating air from it; allowing excess raw material to pass back to the collector and supplying de-aerated raw material to a high press stage for homogenizing it.

411 A process for the injection molding of shaped articles

WARNER-LAMBERT CO.

India 165 520 (November 1989)

The invention relates to a process for the injection molding of shaped articles. It utilizes starch made from corn, wheat, potatoes, rice, tapioca etc. with the molecular mass range of 10,000 to 20,000. Dalton, amylose 0 to 100% and amylopectin 100 to 0%. The improved starch composition is used in an improved automatic injection molding device to control the optimum time, temperature, pressure and water content of the composition in formed and shaped parts.

412 An attachment for use with a labelling machine

SWARAN SINGH

India 165 934 (February 1990)

The patent relates to an attachment for use with a labelling machine, which affixes labels on to the flat surface of the bottles or containers. It is efficient and simple in its operation; easy to manufacture and versatile.

413 Husking method for bean-type produce and device for implementation of this process

GEBRUDER BUHLER AG

Switzerland 667 372 (1988)

414 Process for production of uniform weight slices or portions of foods

WEBER G.

Germany 3 808 790 (1989)

415 A continously operating discharing machine such as an extruder, mixing and kneading machine

BUSS AG

India 165 557 (November 1989)

The patent describes a continuously operating extrusion apparatus with a discharge nozzle which helps to releive the material being processed in easy and simple fashion. The apparatus helps to increase its production output, with the result of greater economy and the possibility to automatically and continuously monitor the discharged product.

PRESERVATION AND PACKAGING

416 Deoxygenating composition

NIPPON KAYAKU KK

United States 4 836 952 (1989)

417 Apparatus for and process of (thermal) pasteurizing or sterilizing edible foodstuffs (in plastics containers)

STEELTIN CAN CORP.

Europe 0 328 856 (1989)

418 Process for sterilization of spices and leafy herbs

MCCORMICK & CO. INC.

United States 4 844 933 (1989)

419 Sterility control of food product by introducing a harmless non-sterile component

NEW COVENT GARDEN SOUP CO. LTD.

PCT International WO 89/02928 (1989)

420 Method for external liquid smoke treatment of cellulosic food casings

VISKASE CORP.

United States 4 834 993 (1989)

421 Antiseptic agent for food and drink and method of antiseptic treatment thereof

ASAMA CHEMICAL CO. LTD.

United States 4 820 520 (1989)

422 Method of removing outer protective layer from edible materials (e.g. fish, potatoes, tomatoes, fruits) using laser energy

H.J. HEINZ CO.

United States 4 839 181 (1989)

423 Pack for foods and method for packaging of foods

TILFOOD BV

Netherlands 8 702 520 (1989)

424 Absorbent structure for packs

KAYSERSBERG SA

France 2 621 015 (1989)

425 Blank for a rectangular pack, and the pack made therefrom

SIG SCHWEIZERISCHE INDUSTRIE-GESELLSCHAFT

Switzerland 668 237 (1988)

426 A packaging system for packaging, handling, transport and sale of products, in particular food products

MEJERISELSKABET DANMARK AMBA

PCT International WO 89/04624 (1989)

427 Microwave food carton with divider panel

INTERNATIONAL PAPER CO.

United States 4 836 383 (1989)

428 Package material for microwave cooking

TOPPAN PRINTING CO. LTD.

United States 4 835 352 (1989)

429 Microwave cooking package

E I. DU PONT DE NEMOURS & CO.

Europe 0 320 294 (1989)

430 Leak resistant (cartonboard blank for) multiple-compartment-frozen food package

RISUCCI, E.J.

United States 4 817 803 (1989)

431 Plastic bag with integral venting structure

J.C. BROCK CORP.

United States 4 834 554 (1989)

432 Can capable of being opened with a simple cutter

SOLLAC SOCIETE LORRAINE DE LAMINAGE CONTINU

France 2 625 731 (1989)

433 Tray-type food packs with two sealing systems

SEILLIER, M.J.

France 2 622 176 (1989)

434 Production of a pack, e.g. a tray, for packaging of foods

CELATOSE INDUSTRIES

France 2 620 076 (1989)

435 Pack, especially vacuum pack, for products releasing moisture

PAUL PREDAULT SA

France 2 624 833 (1989)

436 Plastic film packaging material

KK FRONTIER

United States 4 840 823 (1989)

437 Multilayer plastic structure

OWENS ILLINOIS PLASTIC PRODUCTS INC.

India 165 481 (October 1989)

The invention relates to a multilayer plastic structure which comprises of a laminate of atleast one layer of a high gas barrier polymer and one layer of an intimate blend of atleast one polypropylene based polymer and atleast one linear low density polyethylene having a density less than 30% by weight of the blend. It provides a multilayer high barrier plastic container suitable for packaging cold use food items. It does not sacrifice gas barrier performance or advantageous mechanical properties.

438 Thermoplastic skin packing means

GARWOOD LTD.

United States 4 840 271 (1989)

439 Gas-tight pack

SCHEUCH FOLIEN-UND PAPIERVERARBEITUNG GMBH & CO. KG

Germany 3 804 325 (1989)

440 Water-absorptive sheet for food package

JAPAN EXLAN CO. LTD.

Europe 0 320 314 (1989)

441 Double-chamber cup pack

ZOTT KG

Germany 3 741 939 (1989)

442 Dual compartment food package

GENERAL MILLS INC.

United States 4 851 246 (1989)

443 Disposable plate lid and food container including same

JAMES RIVER-NORWALK INC.

United States 4 819 862 (1989)

444 Product preserving stopper

MATSI INC.

United States 4 838 442 (1989)

445 Paperboard food carton and divider

INTERNATIONAL PAPER CO.

United States 4 844 330 (1989)

446 Packaging sheet and containers and pouches using the sheet

TOYO ALLUMINIUM KK

United States 4 848 931 (1989)

447 Susceptor in combination with grid for microwave oven package

PILLSBURY CO.

PCT International WO 89/04585 (1989)

448 Window pack for fragile products

CHOCOLATERIE CONFISERIE BOUQUET D'OR SA

France 2 626 257 (1989)

CHEMISTRY AND ANALYSIS

449 Process for the separation of amino acids

RHODE-POULENC CHIMIE

India 165 790 (January 1990)

The invention relates to the separation of amino acids from a mixture of atleast two amino acids, especially a protein hydrolysate of keratinous waste such as hair, wool, feathers, horns and hooves. The process consists of extracting one or more amino acids from the mixture by counter-current contact of an aqueous solution of the mixture with an organophosphorus acid in a water immisable organic solvent selected from alcohols, ketones, ethers, hydrocarbons and their mixtures and separating the resulting aqueous and non-aqueous phases.

450 Process for preparation of an Aspergillus spp. enzyme having macerating activity

ROHM GMBH

Germany 3 801 005 (1989)

451 Selective immobilization and detection of mycotoxins in solution

TEXAS A&M UNIVERSITY SYSTEM

PCT International WO 89/03037 (1989)

452 Ultrasonic processing method and medium for its application

SCHERING AG

Germany 3 741 201 (1989)

FOOD ADDITIVES

453 Salt (sodium chloride). Identification of lead, copper and arsenic

INSTITUTUL ROMAN DE STANDARDIZARE

Romanian Stadard STAS 8934/14 (1989)

454 Protection of a food against oxidation

SOCIETE DES PRODUITS NESTLE SA

Switzerland 668 532 (1989)

455 Method of inhibiting ice crystal growth in frozen foods and compositions

NUTRASWEET CO.

PCT International WO 89/00815 (1989)

456 Process for preparation of foods containing inositol triphosphate and the products so prepared

SIREN M

Switzerland 668 597 (1989)

457 Method for the production of a powdered additive for use in preparing food products having a foamed structure

GRINDSTED PRODUCTS A/S

United States 4 826 699 (1989)

458 Antifoaming agent for use in food manufacture and processing and for fermentation processes

HENKEL KGaA

Germany 3 800 492 (1989)

459 Process for the preparation of a water and oil emulsion

UNILEVER NV

Europe 0 319 064 (1989)

460 Bulking agent

NUTRASWEET CO.

PCT International WO 89/04609 (1989)

461 Water soluble bulking agents

NUTRASWEET CO.

PCT International WO 89/00817 (1989)

462 Production of sterile composite emulsion

FUJI OIL CO.LTD.

United States 4 808 334 (1989)

463 Deodorant as well as deodorizing food, drink and luxury

SANWA KAGAKU KENKYUSHO CO.

Europe 0 326 963 (1989)

464 Process for concentrating lactones, as well as the use of the concentrate thus obtained for flavouring foodstuffs

UNILEVER NV.

Europe 0 321 056 (1989)

465 Alkyl (3-methylthio)-butyrates as well as flavour compositions and flavoured foodstuffs and stimulants containing one or more of these compounds (which impart a fresh fruit flavour) as flavour component

NAARDEN INTERNATIONAL NV

Europe 0 330 254 (1989)

466 Stable sweetner delivery system for use with cinnamon flavors

WARNER LAMBERT CO.

United States 4 839 184 (1989)

467 Use of Schiff base reaction product of methyl anthranilate and canthoxal in augmenting or enhancing aroma or taste of foodstuff or chewing gum.

INTERNATIONAL FLAVORS & FRAGRANCES

United States 4 840 801 (1989)

468 Branched dextrin production and compositions containing same

SANLMATSU KOGYO KK

United States 4 840 807 (1989)

469 Degradation of granular starch

NATIONAL STARCH & CHEMICAL CORP.

United States 4 838 944 (1989)

470 Sweetener composition

NABISCO BRANDS INC.

United States 4 820 528 (1989)

471 Method of agglomerating high-potency sweeteners

WM WRIGLEY JR. CO.

Europe 0 320 523 (1989)

472 Method and product for increased aspartame stability in chewing gum

WARNER-LAMBERT CO.

United States 4 822 621 (1989)

473 Cholesterol reducing food containing sugar cane parenchyma cell wall

FRACTIONATED CANE TECHNOLOGY LTD.

PCT International WO 89/01295 (1989)

CEREALS AND MILLETS

TAKEDA CHEMICAL INDUSTRIES LTD.

Europe 0 325 479 (1989)

475 Method of producing a high fiber flacked cereal

GENERAL FOODS CORP.

United States 4 834 989 (1989)

476 Process for extrusion of bran products

NABISCO BRNADS INC.

United States 4 837112 (1989)

477 Process for reduction of the cooking time of rice

MULLERS MUHLE SCHNEEKOPPE AG

Germany 3 742 261 (1989)

478 A method for determining the quality of gluten in wheat

PERTEN (H)

PCT International WO 89/04483 (1989)

479 Process and device for preparation of protein-rich wheat flour

VEB MUHLENWERKE POTSDAM

Germany 266 925 (1989)

480 Process for preparation of multifunctional soluble products with high protein and pentosan contents from rye grain

AKADEMIE DER WISSENSCHAFTEN

Germany 266 960 (1989)

481 A process for roasting maize

DOUWE EGBERTS KONINKLIJKE TABAKSFABRIEK-KOFFIEBRANDERIJEN - THEE-HANDEL NV

Europe 0 321 060 (1989)

482 Process for preparing modified, pregelatinized dent cornstarch and product thereof

GENERAL FOODS CORP.

United States 4 847 371 (1989)

483 Method for making puffable food products from corn and products produced therefrom

J R SCOTT MILLING CO.

United States 4 844 937 (1989)

PULSES, OILSEEDS AND NUTS

484 Process for treating raw soybeans

VAN LIERE M

United States 4 810 513 (1989)

485 Fiber/tofu product and method for making the same

WORTHINGTON FOODS INC.

United States 4 818 558 (1989)

486 A composition for eliminating disagreeable odor from soya milk and a process for preparation of soya milk with an improved flavor

FUJISAWA PHARMACEUTICAL CO. LTD.

Europe 0 328 922 (1989)

487 Soybean oil filler cream compositions

NABISCO BRANDS INC.

United States 4 834 991 (1989)

488 Process for the manufacture of packed aseptic soybean curd

MEIJI SEIKA KAISHA LTD.

United States 4 828 869 (1989)

489 Process for recovery and modification of sunflower seed proteins

AKADEMIE DER WISSENSCHAFTEN DER DDR

Germany 269 086 (1989)

490 Low calorie peanut spread

ELESCON INC.

United States 4 828 868 (1989)

491 Gravitationally-stabilized peanut-containing composition and process for making same

AVERA (FL)

United States 4 832 977 (1989)

TUBERS, VEGETABLES AND FRUITS

492 Film for keeping freshness of vegetables and fruits

DAICEL CHEMICAL INDUSTRIES LTD.

PCT International WO 89/009601 (1989)

493 Shaped foods of fruit or vegetable and production thereof

TAKEDA CHEMICAL INDUSTRIES LTD.

Europe 0 325 478 (1989)

494 Fruit and vegetable dried food product

DEL MONTE CORP.

Europe 0 331 281 (1989)

495 Method of preparing candied fruits from raw vegetable materials

LENINGRADSKII INSTITUT SOVETSKOI TORGOVLI IM

USSR 1 489 686 (1989)

496 Deacidification of malic acid containing fruit (or vegetable) based products

MASSEY UNIVERISTY

Europe 0 321 125 (1989)

497 Manufacture of preserved vegetable snacks

KRASNODARSKII FILIAL VSESOYUZNOGO NAUCHNO-ISSLEDOVATEL'SKOGO INSTITUTA KONSERVNOI I OVOSHCHESUSHIL'NOI PROMYSHLENNOSTI

USSR 1 482 647 (1989)

498 New use for dried fragmented vegetables

PLOTNITZKY (N)

Europe 0 327 857 (1989)

499 Method of hydrolysing raw vegetable material

MOSKOVSKII TEKHNOLOGICHESKIIINSTITUT PISHCHEVOI PROMYSHLENNOSTI

USSR 1 479 522 (1989)

500 Cohesive vegetable products and process for manufacture

COX (JP)

United States 4 844 936 (1989)

501 Method of preserving color of vegetable pasta products

BORDEN INC.

United States 4 840 808 (1989)

502 A method for improving the flavour characteristics of potato products

UNILEVER NV

Europe 0 320 057 (1989)

503 Method for making potato chips

BORDEN INC.

United States 4 844 930 (1989)

504 Process for the production of fried potato strips

MEIJI SEIKA KAISHA LTD.

United States 4 839 182 (1989)

505 Method of making sugarbeet chip/snack and product obtained thereby

AMERICAN CRYSTAL SUGAR CO.

PCT International WO 89/04120 (1989)

506 Process for manufacture of prepared salads free from hygiene defects

BOMAR (DM)

Germany 3 804 774(1989)

507 Process for preparation of dried fruit

MOREAU (J)

France 2 627 666(1989)

508 Process and device for preparation of apple slices of reduced water activity

NOEL (A)

France 2 627 064 (1989)

SUGAR, STARCH AND CONFECTIONERY

509 Process for measurement of the thickness ofa solid deposit on the walls of a centrifuge, device for its implementation, and use especially in the sugar industry

COMPAGNIE FRANCAISE DE SUCRERIE SA

France 2 623 612 (1989)

510 Chocolate containing raw cane sugar

YERSIN (AF)

Switzerland 667 370 (1989)

511 Refined sugar pieces and their manufacture

CAJIGAS (A)

France 2 625 650(1989)

512 Method of obtaining crystalline glucose

MOSKOVSKII TEKHNOLOGICHESKII INSTITUT PISHCHEVOI PROMYSHLENNOSTI

USSR 1 490 160 (1989)

513 Method of producing pressurized gas-entrapping candy

MEIJI SEIKA KAISHA LTD.

Europe 0 326 692 (1989)

514 Process of gasification for obtention of gasified candies

ESCOLA GALLART (R)

United States 4 837 039(1989)

515 Low density food product comprised of honey mousse, and productior method thereof

BATTELLE MEMORIAL INSTITUTE

United States 4 849 240(1989)

516 Manufacture of sugar-free, dietetic and/or tooth-protecting chocolate

SUDZUCKER AG

Germany 3 739 999(1989)

517 Chocolate enrobed wafer products and method for preparing the same

FOOD-TEK INC.

United States 4 812 318 (1989)

518 Process and device for manufacture of a multi-layer confectionery product and the product so produced

WARNCKE EISKREM GMBH & CO. KG

Germany 3 743 650 (1989)

519 Frozen confection suitable for deep frying

INTERNATIONAL FRIED ICE CREAM

United States 4 822 627 (1989)

520 Anhydrous, non-staling chewing gum composition

WARNER-LAMBERT CO.

United States 4 842 870 (1989)

521 Local anesthetic-containing chewing gum composition

WARNER-LAMBERT CO.

United States 4 822 597 (1989)

522 Method of making controlled release products for chewing gum

ZIBELL(SB)

Europe 0 320 522 (1989)

523 Use of card packs for packaging of chewing gum and chewing gum compositions adapted to such packs

GENERAL FOODS FRANCE SA

France 2 624 697 (1989)

524 Production of cases for whipped type sweets

MIRONENKO (NV)

USSR 1 489 685 (1989)

525 Method of producing aromatised sweets

KAZANSKII KHIMIKOTEKHNOLOGICHESKII INSTITUT IM. S.M. KIROVA)

USSR 1 489 687 (1989)

BAKERY PRODUCTS

526 Concave shaped snack food and process for preparaing same

NABISCO BRANDS INC.

United States 4 844 919 (1989)

527 Method for the preparation of a bakery product

FERRERO (P)

United States 4 826 697 (1989)

528 Pastry manufacture

KIEVSKII TEKHNOLOGICHESKII INSTITUT PISHCHEVOI PROMYSHLENNOSTI

USSR 1482 639 (1989)

529 Preparation of pasta

NESTEC SA

United States 4 828 852 (1989)

530 Process and installation for making dough, in particular for pasta

GEBRUEDER BUEHLER AG

PCT International WO 89 04610 (1989)

531 Method for improving flour dough

SUOMEN SOKERI OY

Europe 0 321 811 (1989)

532 Process for preparation of a dough

AKADEMIE DER WISSENSCHAFTEN DER DDR

Germany 266 957 (1989)

533 Frozen dough having improved frozen storage shelf life

GENERAL FOODS CORP.

United States 4 847 104 (1989)

534 Method for producing a pre-proofed, frozen and unbaked dough having an improved shelf life

GENERALFOODS CORP.

United States 4 839 178 (1989)

535 Process and dough composition for producing multi-textured cookies containing hard fats.

NABISCO BRANDS INC.

United States 4 840 803 (1989)

536 Method and apparatus for improving the reliability for dough testing results

NABISCO BRANDS INC.

United States 4 838 081 (1989)

537 Method of preparing a starter for bread

VORONEZHSKII TEKHNOLOGICHESKII INSTITUT

USSR 1 489 678(1989)

538 Mobile container for storage, transport and distribution of bread or rolls

BELORUSSKOE RESPUBLIKANSKOE NAUCHNO-PROIZVODSTVENNOE OB "EDINENICK' KOMPLEKS"

USSR 1 490 026 (1989)

539 A stackable (cartonboard) carrier for take away foods such as pizza and similar products

IMBALLAGGI BREVIGLIERI SPA

Europe 0 319 493 (1989)

540 Method for preparing pizza dough

CANZONERI (S)

United States 4 834 995 (1989)

MILK AND DAIRY PRODUCTS

541 High temperature, short time heating system, and method of sterilizing or pasteurizing heat sensitive biological fluids (e.g. human milk)

CHARM (SE)

United States 4 839 142 (1989)

542 Process for separation of the dissolves and non-dissolved constituents of milk

GAURI (KK)

Germany 3 743 440 (1989)

543 Process for the specific separation of lactose from milk

HARJU (M)

United States 4 820 348 (1989)

544 Process for extracting pure fractions of lactoperoxidase and lactoferrin from milk serum

BURLING (H)

PCT International WO 89/04608 (1989)

545 Process for preparing high purity lactulose syrup and the syrup obtained

SIRAC SRL

Europe 0 322 499 (1989)

546 Process for destruction of foams

OTTO TUCHENHAGEN GMBH & CO. KG

Germany 3 803 263 (1989)

547 Manufacture of a concentrated milk product

UKRAINSKIINAUCHNO-ISSLEDOVETEL'SKII INSTITUT MYASNOI I MOLOCHNOI PROMYSHLENNOSTI

USSR 1 482 642 (1989)

548 Dehydrated milk products and process for their manufacture

GYOLGYNOVENY KUTATO INTEZET KV

PCT International WO 89/01739 (1989)

549 Spreadable product having an anhydrous milk fat component

WISCONSIN MILK MARKETING BOARD INC.

United States 4 839 190 (1989)

550 Spread containing dairy fat

LEVER BROTHERS CO.

United States 4 820 541 (1989)

551 Pacakaging of foods, especially butter portions

ZEIER AG

Switzerland 669 573 (1989)

552 Shortening for hard butter product and process for producing hard butter product

FUJI OIL CO. LTD.

Europe 0 321 227 (1989)

553 Process for preparation of lemon butter cream

VEB BACKWARENKOMBINAT HALLE

Germany 268 616 (1989)

554 Manufacture of curd and cheese from a milk retentate

KRAFT INC.

United States 4 820 530 (1989)

555 Process and device for preparation of cheese, especially hard cheese

MATOR AG

Switzerland 667 974 (1988)

556 Process for prepration of fresh cheese products

VEB WTOZ DER MILCHINDUSTRIE

Germany 268 618 (1989)

557 Continuous cheese-making process utilizing an immobilized rennet enzyme reactor

FMC CORP.

United States 4 801 463 (1989)

558 Preparation of a blue cheese flavour

NESTEC SA

United States 4 832 964 (1989)

559 Manufacture of cheese flavor powder

SMITH (PF)

United States 4 826 693 (1989)

560 Process for elimination of phospholipid from whey

WESTFALIA SEPARATOR AG

Germany 3 800 468 (1989)

561 Method for removing β-lactoglobulin from bovine milk whey

MEIJI MILK PRODUCTS CO. LTD

Europe 0 321 605 (1989)

562 Yoghurt like food, and yoghurt like foods manufactured with use of a coagulant

FUJISAWA PHARMACEUTICAL CO LTD

United States 4842 873 (1989)

563 Shelf-stable aerosol dispensable yoghurt products

DALZIEL (KM)

PCT International WO 89/02702 (1989)

MEAT, FISH AND POULTRY

564 Animal slaughtering chemical treatment and method

MONFORT OF COLORADO INC

United States 4 852 216 (1989)

565 Meat product package

VISKASE CORP

Europe 0 319 732 (1989)

566 Process for treating meat with raw soy sauce

KIKKOMAN CORP

United States 4 851 241 (1989)

567 Additive preparation for use in foods based on comminuted meat, and its manufacture

ROQUETTE FRERES SA

France 2 627 955 (1989)

568 Frozen uncooked meat products

LUCAS INGREDIENTS LTD

United Kingdom 2 210 766 (1989)

569 Process and device for preparation of structured products

INSTITUT FUR HOCHSEEFISCHEREI UND FISCHVERARBEITUNG

Germany 268 583 (1989)

570 Method of producing retort food

HOUSE FOOD INDUSTRIAL CO LTD

United States 4 842 872 (1989)

571 Method and apparatus for cooking and packing food (e.g. meat) in glass containers

SHAH (JC)

United States 4 836 098 (1989)

572 Method for cooking meat in a bag

OSCAR MAYER FOODS CORP

United States 4 820 536 (1989)

573 Method of realigning fibers in manufacturing meat products

GUENTHER (JJ)

United States 4 810 514 (1989)

574 Process for preparing a reformed meat product and product thereof

TENDAPAK HOLDINGS PTY LTD

United States 4 820 535 (1989)

575 Process for producing processed minced meat foods

AJINOMOTO CO INC

Europe 0 319 987 (1989)

576 Method for rapidly developing a red color in meat using Streptococcus lacltis subspecies diacetylactis

MICROLIFE TECHNICS INC

United States 4 847 097 (1989)

577 Method of producing a sliced meat product

PERRINE (PM)

United States 4 839 183 (1989)

578 Process for manufacturing fabricated crab leg meat

YASUNO (S)

United States 4 824 687 (1989)

579 Proceedure for production of pork of improved quality

TAUSCHWITZ (K)

Germany 3 808 885 (1989)

580 Polyamide based packaging film, especially sausage casing

HOECHST AG

Germany 3 801 344 (1989)

581 Seafood vacuum-pack system

SKRMETTA (RQ)

United States 4 835 942 (1989)

582 Process for preparing pasty proteinous material or proteinous food from crustaceans

ASAHI DENKA KOGYO KK

United States 4 820 529 (1989)

583 Extraction of mussel from their shells

VSESOYUZNYI NAUCHNO ISSLEDOVATEL'SKII I EKSPERIMENTAL 'NOKON-STRUCKKTORSKII INSTITUT PRODOVOL'STVENNOGO MASHINOSTROENIYA

USSR 1 486 140 (1989)

584 Method of preparing canned, smoked fish

ATLANTICHESKII NAUCHNO-ISSLEDOVATEL'SKII INSTITUT RYBNOGO KHOZYAISTVA I OKEANOGRAFII

USSR 1 489 681 (1989)

585 Method and apparatus for producing a food product

KK IKEUCHI TEKKOSHO

United States 4 807 524 (1989)

586 Process for producing fish-paste products

KK KIBUN

United States 4 816 279 (1989)

587 Food products containing fish oils stablized with fructose

GENERAL MILLS INC.

PCT International WO 89/02223 (1989)

588 Method of preparing mayonnaise

SAFRONOVA (TM)

USSR 1479 054 (1989)

589 Hygienic processing of eggs

KORNARAKI (VV)

USSR 1 477 344 (1989)

FRUIT JUICES AND SOFT BEVERAGES

590 Fruit shake and method of making the same

OLYMPUS INDUSTRIES INC.

United States 4 828 866 (1989)

591 Extraction of juice from fruits and berries

VALUIKO (GG)

USSR 1482 648 (1989)

592 Process for manufacture of sugar-free or low-sugar fruit juice, and fruit juice prepared by this process

KAPPELI (O)

Switzerland 668 887 (1989)

593 Method of making low viscosity evaporative orange juice concentrates having less cooked off-flavor

PROCTER & GAMBLE CO

United States 4 818 555 (1989)

594 Concentrated grape juice manufacture

BERESNEVA (LA)

USSR 1 482 649 (1989)

595 Method for producting a juice concentrate from grapes

ALFA-LAVAL FOOD ENGINEERING AB

PCT International WO 89/01298 (1989)

596 Process and device for recovery of juice from grapes

FLOTTWEG-WERK BIRD MACHINE GMBH

Germany 3 735 142 (1989)

597 Process for reduction of the pore size of a filter medium for beverages

STABIFIX BRAUEREI-TECHNIK GMBH & CO

Germany 3 820 393(1989)

598 `Peknavit-1', a vitaminized non-alcoholic beverage

DUEPRODZERZHINSKII INDUSTRIAL'NYI INSTITUT IM M I ARSENICHEVA

USSR 1 477 364 (1989)

599 Carbonated milk

TRACEY (MA)

PCT International WO 89/02221 (1989)

600 Agglomeration process

NESTEC SA

United States 4 840 809 (1989)

601 Method of stably fixing aromatic coffee substance

AJINOMOTO GENERAL FOODS INC.

United States 4 820 543(1989)

602 Preparation of a coffee beverage

L'VOV (VV)

USSR 1 482 643 (1989)

603 Decaffeination of aqueous extracts

CHOCK FULL O' NUTS CORP

Europe 0 320 116 (1989)

604 Method for decaffeinating coffee with a supercritical fluid

GENERAL FOODS CORP

United States 4 820 537 (1989)

605 Method of controlling the curing of tea

MEBADURI (AS)

USSR 1489 682(1989)

606 Antioxidant composition

NESTEC SA

United States 4 839 187 (1989)

607 Preparing coarse tea for storage

KHVEDELIDZE (VG)

USSR 1489 683 (1989)

SPICES AND CONDIMENTS

608 Eatable assembly consisting of food with spice in container to grip

DOTTORE (C)

Europe 0313 791 (1989)

609 Analysis of foods. Detection of irradiation (with ionizing radiation) of spices by thermoluminescence measurements

AMTLICHE SAMMLUNG VON UNTERSUCHUNGSVERFAHREN NACH PARAGRAPH 35 LMBG L 53.00 (1989)

610 Process for manufacture of a condiment

SOCIETE DES PRODUITS NESTLE SA

Switzerland 668 163 (1988)

FATS AND OILS

611 Method of determining fat content of an oil-containing material

ADAMONIS (KA)

USSR 1 483 360 (1989)

612 Tailored triglycerides having improved autoignition characteristics

PROCTER & GAMBLE CO

United States 4 832 975 (1989)

613 Hard butter composition containing triglycerides, and process for production thereof

FUJI OIL CO LTD

United States 4 839 192 (1989)

614 Process to produce a charcoal broiled flavor

GENERAL FOODS CORP

United States 4 820 538 (1989)

615 Stabilized fat composition

UNIROYAL CHEMICAL CO INC

United States 4 839 188 (1989)

616 Low caloric alkyl glycoside fatty acid polyester fat substitutes

CURTICE-BURNS INC

United States 4 840 815 (1989)

617 Process for continuous fractionation of a mixture of fatty acids

SOCIETE DES PRODUITS NESTLE SA

Switzerland 669 208 (1989)

618 Fat fractions and mixtures thereof

NESTEC SA

United States 4 839 191 (1989)

619 Manufacture of a fat-based product

AZNAUR'YAN (MD)

USSR 1 486 142 (1989)

620 Method for producing sugar-added margarine

MITSUBISHI DENKI KK

United States 4 828 855 (1989)

621 Margarine, spreadable at refrigeration temp. and having a very low fat content, and the method of manufacturing the same

L & L INTERNATIONAL SWEDEN AB

Europe 0 312 514 (1989)

622 Edible plastic dispersion

UNILEVER NV

Europe 0 298 561 (1989)

623 Extended use of filter aid in oil

OIL PROCESS SYSTEMS INC.

Europe 0 309 235 (1989)

624 Taste and odor masked edible oil compositions

WARNER-LAMBERT CO

Europe 0 296 117 (1988)

625 Improved process for the production of edible oils

AIR PRODUCTS & CHEMICALS INC

Europe 0 314 044 (1988)

626 Pan-realsing type oil composition

KAO CORP.

United States 4 849 019 (1989)

627 Essential oils. Mexican essential oil of limes, Citrus aurantifolia, obtained by distillation

ASSOCIATION FRANCAISE DE NORMALISATION

France NF T 75-337 (1989)

628 Essential oils: Essential oil of bitter orange, Citrus aurantium subsp. aurantium

ASSOCIATION FRANCAISE DE NORMALISATION

France NF T 75-334 (1989)

629 Essential oils. Essential oil of Spanish sage, Salvia lavandulifolia var. lavandulifolia

ASSOCIATION FRANCAISE DE NORMALISATION

France NF T 75-218 (1989)

PROCESSED FOODS

630 Preparation of a composition based on a finely divided active principle of low water solubility

NESTEC SA

United States 4839 179 (1989)

631 Manufacture of waffles with fruit filling

BYSTROVA (TV)

USSR 1 475 570 (1989)

632 Method of dehydrating foods in melted erythritol

MITSUBISHI CHEMICAL INDUSTRIES LTD.

United States 4 840 804 (1989)

633 Esterified dietary fiberr products and methods

A E STALEY MANUFACTURING CO.

United States 4 844 924 (1989)

634 Liquid food product

NEW COVENT GARDEN SOUP CO LTD

United Kingdom 2 210 246 (1989)

635 Non-dairy liquid health food

AMER (MS)

United States 4 834 990 (1989)

636 Process for preparing marinaded proteinaceous product and product produced thereby

INTERNATIONAL FLAVORS & FRAGRANCES INC.

Europe 0 313 895 (1989)

637 Preparation and use of plants of improved biological value

BOGDANYNE FORGACS (O)

PCT International WO 89/04599 (1989)

638 Extruded starch snack foods and process

NABISCO BRANDS INC

United States 4 834 996 (1989)

639 Food wrapper article

CHANG (JY)

United States 4 844 920 (1989)

640 Soft-frozen water ices

PIONEER POTATO CO INC

United States 4 826 656 (1989)

641 Storage stable tomato-based sauce

PILLSBURY CO

United States 4 840 806 (1989)

642 Production of infant food

SOLOMADINA (LV)

USSR 1 486 143 (1989)

643 Dual textured food piece of enhanced stability

GENERAL MILLS INC.

United States 4 847 098 (1989)

MICROBIOLOGY AND FERMENTATION
(including alcoholic beverage)

644 Method of preparing food and composition for protecting microorganisms used in the preparation of food

CHIMICASA GMBH

United States 4 834 987 (1989)

645 Process for reduction of the alcohol content of alcoholic beverages

BRUSCHKE (HEA)

Germany 3 804 236 (1989)

646 Microemulsions of oil in water and alcohol

WOLF (PA)

United States 4835 002 (1989)

647 Process for preparation of natural alcoholic aroma extract

VEB KOMBINAT SPIRITUOSEN, WEIN UND SEKT

Germany 267 509 (1989)

648 Process for brewing beer while enhancing yeast growth

MILLER BREWING CO

United States 4 840 802 (1989)

649 Process and device for measurement and balancing of the time-related changes in extract content in the fermentation substrate in beer manufacture

OTTO TUCHENHAGEN GMBH &CO KG

Germany 3 807 621(1989)

650 Method of preparing white Cahetian type table wine

KALTAEVA (BM)

USSR 1 486 507 (1989)

651 Wine making inoculants and related means and methods

THORNTON (RJ)

United States 4830 968 (1989)

652 Magnetic yeast-separation closure, and process for manufacture of sparkling wines

QUETSCH (A)

Germany 3 902 280 (1989)

653 Process and device for improvement of the taste of still drinks

TECHNICA ENTWICKLUNGSGESELLSCHAFT MBH & CO KG

Germany 3 804 699 (1989)

654 Process and device for treatment of red wine mash or other foods comprising a liquid containing suspended solids

REIGER (H)

Germany 3 809 080 (1989)

655 Drink based on milk and beer wort

ZEHATSCHEK (W)

Germany 3 808 582(1989)

656 Method of producing brewer's wort

KONOVALOVA (LA)

USSR 1 490 151 (1989)

657 Production of grain wort concentrate

ANCHEKOV (YU N)

USSR 1479 499 (1989)

658 Separation of the constituents of CO_2 hop extracts

KALALMAZOO HOLDINGS INC

United States 4 844 939 (1989)

659 Process for preparation of partially-isomerized hop pellets from hop cones

VEB WTOZ DER BRAU UND MALZINDUSTRIE

Germany 266 583 (1989)

INFESTATION CONTROL AND PESTICIDES

660 Rodent trap

MELVIN MILLARD MELTON

India 165 863 (February 1990)

The invention relates to traps particularly suitable for catching mice, rats, gophers and other small rodents in a disposable container which may be reazdily discarded after its use and without requiring exposure of the trapped rodent. This trap is manufactured by low cost techniques such as plastic molding; is reliable in its operations and free of any risk of injury to the user.

661 Process of preparation of iminooxazolidines

STAUFFER CHEMICAL CO

India 165 720 (December 1989)

The patent contends that certain iminooxazolides have good herbicidial and plant growth regulating activity, when applied either pre- or post emergence and used against animal and perennial grasses and broad leaf weeds.

WASTE UTILIZATION

Nil

ANNOTATED BIBLIOGRAPHIES

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3. Cassava (1977-1986)
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5. Cocoa Flavour and Aroma
6. Cultured Milk (1977-1986) (10 Parts)
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    (Rice Quality 1969-1986; Wheat Quality 1975-1986)
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23. Soy Sterols (1969-1988)
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